

A La Carte Menu Items

Use this menu to create your own unique menu.

Hors D'oeuvres:

- Fresh Display of Vegetable Crudités with a chunky blue cheese dressing
- Display of Imported Brie, Swiss and Saga Blue cheeses accompanied with fresh fruit
- Crab Stuffed Mushrooms
- Traditional Greek Spanakopita
- Golden Fig and Mascarpone in Phyllo
- Feta Cheese and Sun dried Tomato wrapped in Phyllo triangles
- Petite Chesapeake Crab cakes served with a spicy cocktail sauce
- Apple smoked Bacon Wrapped Scallops with a balsamic glaze drizzle
- Classic Shrimp Cocktail served with lemon slices and a spicy cocktail sauce
- Mini Chicken Quesadilla Trumpets served with fresh salsa
- Chicken Satay skewers with a peanut dipping sauce
- Mini Vegetable Egg Rolls
- Beef Hibachi Skewer (Thinly sliced beef rolled around green and red peppers, onions, cheese and seasoning, skewered together on a cocktail pick.)
- Mini Beef Wellingtons with a mushroom duxelle sauce
- Grandma's Sweet and Tangy Meatballs (everyone's favorite!)
- Display of Chesapeake Crab dip with warm French bread
- Curry Clam dip with toasted pita chips
- Warm Spinach Artichoke dip with assorted Carr's crackers.
- Roasted garlic Hummus with fresh vegetables for dipping
- Phyllo Wrapped Brie with Raspberry
- Crisp Asparagus and Cheese
- Hawaiian Chicken Kabobs (Skewered chicken breast, pineapple and peppers brushed with Polynesian sauce)

Salad:

- A Mediterranean Salad of Roma Tomatoes, Cucumbers, Feta Cheese & Kalamata Olives in an Oregano Vinaigrette
- Vine-ripened Tomatoes with Buffalo Mozzarella, Fresh Basil, drizzled with a Balsamic glaze
- Caesar Salad with Crisp Romaine Lettuce Tossed with Seasoned Croutons & Freshly Shredded Parmesan Cheese. Creamy or Classic Caesar dressing available.
- Mixed Spring Green Salad with cucumbers, tomatoes, shredded carrots and croutons. Two dressings shall be selected upon menu finalization.

Soup:

- Lobster bisque with sherry
- Roasted Red Pepper and smoked gouda
- Yukon potato with bacon and cheddar
- Cream of Broccoli
- Chicken Corn Chowder

Bread/Rolls:

- Loaves of French Baguette
- Ciabatta
- Parker House Rolls
- Classic, crusty white dinner rolls
- Assortment of dill, sun dried tomato, wheat and white dinner rolls

Poultry:

- Spicy Lemon Pepper Chicken Breast
- Roasted Garlic and Herbed marinated chicken breasts
- Seared Chicken Breast with herbs de Provence
- Chicken Cordon Bleu served with a white wine drizzle
- Chicken Stir-fry with cashews and snow peas
- Teriyaki-Gingered Chicken
- Asian Seared Duck Breast
- Oven Fried Chicken

Meat:

- Oven Roasted Prime Rib with homemade Aus Jus
- Pepper Crusted Filet Mignon (6oz portions)
- Sliced Beef Tenderloin with herbed demi glace
- Beef Bourguignon
- Beef Wellington with mushroom duxelle stuffing
- Roasted Pork Tenderloin served with an orange-ginger glaze
- New Zealand Rack of Lamb with herbs, served with a kiwi preserve
- Carolina Style Pork Barbeque

Seafood:

- Chesapeake Crab Cake with a spicy cocktail sauce
- Crab Wellington drizzled with a lobster-sherry sauce.
- Grilled Atlantic Salmon with homemade béarnaise
- Chilean Sea Bass with a lemon-caper dill dressing
- Sautéed Shrimp atop cheesy cheddar grits
- Scallops on a cream Sancerre wine sauce
- Linguine with Lobster and Shrimp
- Roasted Rockfish with Olive Tapenade

Vegetarian Options:

- Three cheese vegetarian lasagna accompanied with homemade marinara
- Cheese Manicotti with Homemade Marinara Sauce
- Eggplant Parmesan with Homemade Marinara Sauce
- Mediterranean Purse (*Couscous, roasted vegetables & asiago cheese in a wheat shell*)
- Stir fry vegetables mixed with a tasty Asian Sauce served over white rice

Sides-Starches:

- Garlic-Parmesan red skin mashed potatoes
- Oven roasted baby bakers
- Triple Cheese Au Gratin Potatoes
- Homemade Macaroni and Cheese with Stewed Tomatoes
- Old Fashion butter rubbed Baked Potatoes served with sour cream, chives, and butter
- Risotto with white wine sauce
- Mushroom or Saffron Risotto
- Cheese Tortellini with choice of sauce
- Fresh Penne Pasta with choice of sauce

Vegetables:

- French Green Beans tossed with Parisian carrots
- Haricot Vert in Butter Sauce
- Freshly Steamed Asparagus with dill butter
- Sugar Snap Peas with a citrus butter
- A medley of broccoli and cauliflower with roasted red peppers
- Oven roasted tomatoes stuffed with creamed spinach crowned with grated parmesan
- Southern Style Greens
- Buttered Sweet Corn

Dessert:

- Mile High Carrot Cake
- Fluffy Chocolate Éclairs or Mini Chocolate covered cream puffs
- Classic New York Cheesecake w/ a warm dark chocolate or raspberry drizzle
- Italian Tiramisu Cake
- Assortment of elegant black and white petit fours
- Southern Pecan Pie (seasonal)
- Sheet cakes, pies, cobblers, cookies and other desserts available upon request

This is not an exhaustive list. Our chef can prepare almost anything you can think of. If there is something you would like for your event that you do not see on this list, please ask. We will do our best to accommodate you.